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ISSUANCES

of the

Meat and Poultry Inspection Program

January 1977



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76-210, Checklist of Active
MPI Bulletins

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77-1, Meat and Poultry
Inspection Manual

UNITED STATES DEPARTMENT OF AGRICULTURE
Animal and Plant Health Inspection Service
Meat and Poultry Inspection Program
Washington, D.C. 20250

IMPORTANT: All MPI Employees

On June 15, 1976, the Department amended its conduct regulations. Specifically, Part 0.735-12 was amended to read:

"(a) Except as provided in paragraphs (c) and (f) of this section, employees shall not solicit or accept, for themselves, or another person, directly or indirectly, any gift, gratuity, favor, entertainment, loan, unusual discount, special consideration or any other thing of monetary value (including complimentary meals and beverages, tangible items, tickets and passes)" from any party who has or who is seeking to engage in procurement activities or other contractual, business or financial relations with the Department.

The above includes those items that are given to a member of the employee's immediate family by the person having or seeking to do business with the Department. It also includes the acceptance of such items as meat products, alcoholic beverages, jewelry, and cuff links.

January 19, 1977

INFORMATION FOR: MPI Employees and Interested Parties

Checklist of Active MPI Bulletins

This checklist includes active MPI Bulletins published on or before December 31, 1976. Those not appearing on this list (except those published in 1977) are obsolete and should be removed from active files.

BULLETINS			BULLETINS (cont'd)		
Number Date	Subject	Distribution Codes	Number Date	Subject	Distribution Codes
11 6/23/72	Plant Operating Schedules Working Conditions, Poultry Plants	S-12,S-13 ES-14,S-15 ES-16, ES 16-1, ES 16-2,S-17, S-18 (Poultry Plants)	392 8/10/73	Cured Meat Product Labeling	Q,P,T,U, U-U-2
			398 8/16/73	Percentage Labeling Guidelines	Q,P,T, U-U-2
			406 8/21/73	Labeling - Nitrates Omitted from Product Formulae	Q,P,T, U-U-2
77 10/18/72	Rescinding Approved Plant Control Systems	S-16,S 16-1, E 16-2,S-18 S-24	418 8/31/73	Labeling Standards for Certain Cooked Sausages	Q,P,T,U-U-2
211 2/20/73	Net Weight Compliance	Q	424 9/13/73	Form MP-22, Chemical Laboratory Analysis	Q,P,T,U-2,M
223 3/2/73	Disseminating Information	A,K,L,N,O, P,Q,T	440 10/3/73	MPI Responsibilities in Retail Stores	N,Q,U-2
225 3/7/73	Field Action Against Certified Laboratories and Plant Quality Control Systems	Q,P,T	449 10/12/73	MPI Directive 920.1 Procedure for Submitting Label Applications	Q,P,T,U
235 3/15/73	Nutritional Labeling	EA-ET, U-U-2	450 10/12/73	Residue Monitoring--Area Supervisor's Responsibility	P,Q
263 4/6/73	Waste Disposal Permit	P,Q,U-2	456 10/19/73	Warm Cut-Up and Deboning of Poultry	Q
264 4/11/73	Criteria for Granting Inspection When There is Evidence of Questionable Activities by the Applicant as Specified in Section 401 of the FMIA or Section 18(a) of the PPIA	A-L,N-Q	503 12/5/73	Chemical Sanitizing of Mech- anical Poultry Eviscerators	Q,P,S,U
			506 12/6/73	Labeling Spices, Flavorings, and Colorings	Q,P,S,U-U-2
			542 12/26/73	Labeling USDA Specification Product	Q,P,T,U-U-2
335 6/25/73	Reproducing MPI Bulletins	Q	553 1/2/74	Extension of Time for Cured Meat Product Labeling	Q,P,T,U-U-2
367 8/1/73	Meat Trimmings	Q,P,T,U-U-2	563 1/2/74	Labeling Frozen Dinners	Q,P,T,U-U-2
370 8/2/73	Distribution of Evaluation Incident Reports	N,K,A	586 1/24/74	Certified Pork--Trichinae Control by Refrigeration	Q,P,T,U-U-2
388 8/10/73	Meat Trimmings	Q,P,T,U	597 1/29/74	Custom Slaughtering and Preparation of Carcasses of Equines	Q,P,U-2

BULLETINS (cont'd)			BULLETINS (cont'd)		
Number Date	Subject	Distribution Codes	Number Date	Subject	Distribution Codes
602 2/7/74	Submitting Quality Control Programs for MPI Approval	Q,P,T,U	809 9/10/74	Perishable, Heat Processed Canned Meat Products	Q,P,S,U-U-2
608 2/12/74	Poultry in Standardized Meat Products	Q,P,T,U-U-2	816 9/16/74	Nutrition Labeling	All MPI Codes
611 2/14/74	Exports of Horsemeat to the United Kingdom	P,Q,T,U-U-1	817 9/18/74	Imports from Panama	P,Q,T,U-6
616 2/22/74	MPI Bulletin 367	Q,P,T,U-U-2	837 10/10/74	Maturation of Canned Hams Prior to Heat Processing	P,Q,S,T,U, U-2
619 2/25/74	MPI Directive 918.1, Poultry Carcass Inspection Program	Q	888 11/21/74	Nutrition Labeling	P,Q,T,U-U-2
629 3/5/74	Sorbitol in Cooked Sausages	Q,P,T,U-U-2	911 12/24/74	Labeling Spices, Flavorings, and Colorings	Q,P,T,U-U-2
648 3/20/74	Sampling Method for Establishment Not Using the Online Plan for Ready-to-Cook Young Chickens	Q,P,T,U-U-2	75-3 1/2/75	Control of Canning Operations Conducted at Official Establishments	Q,P,S,T, U-U-2
650 3/19/74	Labeling Meat and Poultry Products with Nonmandatory Features at Locations Other than Official Establishments	Q,P,T,U-U-2	75-4 1/2/75	Flexible or Semirigid Retortable Packages	P,Q,S,T, U-U-2
661 4/3/74	Issuances	EA-EL	75-23 2/5/75	Mandatory Diethylstilbestrol (DES) Certification	S,U-U-2
670 4/12/74	Operations, Procedures and Equipment	Q,P,T,A,I,J, K,L,M,N,O	75-29 2/11/75	Labeling Required Features	P,Q,S,U-U-2
724 6/6/74	Training in Field Operations	EA,EK,EL,EN, EO,P,Q,T	75-30 2/14/75	Mechanically Deboned Poultry and Poultry Meat	P,Q,S,T, U-U-2
727 6/11/74	Shipment to Military in Germany	Q	75-43 3/7/75	DES Certification Information	A-O P,Q,S,U,U-1, U-2 Others by ISR
730 6/13/74	Annual Labeling Changes	EA-ET,U-U-6	75-45 3/14/75	"Catalo" and "Beefalo"	P,Q,S,U,U-1 U-2 A-O
742 6/21/74	Procedure for Controlling Temperatures of Smoking and/or Drying Rooms in Plants Processing Country Cured Pork Products	Q,T,U-U-2	75-56 3/21/75	Poultry Carcass Inspection Program--Turkeys	A-O P,Q,S,T,U, U-2
752 7/8/74	Recent Outbreak of Ornithosis in Turkeys	A-Q,S,T, U-U-2	75-64 4/7/75	Hold and Test Restriction on Imports from Establishment 1822, Spain	A-O P,Q,T,U-6, M
783 8/6/74	Use of Metal Staples for Packaging Meat and Poultry	Q,P,T,U-U-2	75-75 5/12/75	Imports from Establishment 2067 - Spain	A-O, P,Q,T,U-6
784 8/5/74	Poultry Carcass Inspection Program--Mature Chickens	All MPI Codes	75-99 6/26/75	Universal Product Code and Postal Zip Code Added to Labeling	A-O,P, Q,S,U
794 8/26/74	Neck Cracking for Mechanical Evisceration	P,Q,S,U	75-105 7/15/75	Asbestos Filters	A-O,P, Q,S,U,U-2
800 9/4/74	Procedures for Controlling Temperatures of Smoking and/or Drying Rooms in Plants Processing Dry-Cured Pork Products	Q,P,T,U,U-2			

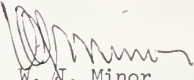
BULLETINS (cont'd)			BULLETINS (cont'd)		
Number Date	Subject	Distribution Codes	Number Date	Subject	Distribution Codes
75-108 7/18/75	Labeling Standardized Products Pork, Beef, or Breakfast Sausage	A-O,P, Q,S,T,U,U-2	76-26 2/17/76	Exports to the Federal Republic of Germany	A-O,P,Q,S,U
75-122 8/8/75	Imitation Cuts of Meat	A-O,P, Q,S,U,U-2	76-29 2/20/76	Canning Operations and Critical Control Factors	A-O,P,Q,S,T, U,U-2
75-129 9/2/75	Jar Closure - Vacuum-Packed Containers	A-O,P, Q,S,T,U-U-2	76-32 2/26/76	FD&C Red No. 2 Dye	A-O,P,Q,S, U,U-2
75-131 9/9/75	Review and Report of Accusations Against Inspection Personnel	A-O,P, Q,S,T,U	76-34 3/3/76	Export of Meat and Meat Products to the United Kingdom	A-O,P,Q,S,U
75-132 9/12/75	"Jerky" Products Exported to Japan	A-O,P, Q,S,U,U-1	76-35 3/3/76	Manual Net Weight Revision	A-O,P,Q,S, U,U-2
75-138 9/25/75	Reduced Verification Testing for Fat and Added Water	A-O,P, Q,S,T	76-37 3/5/76	Export of Fresh and Processed Poultry to the Federal Republic of Germany	A-O,P,Q,S,U
75-148 10/14/75	Labeling Proprietary Mixtures	A-O, P,Q,S, T,U,U-2 (Issuances)	76-40 3/8/76	Turkey Ham	A-O,P,Q,S,U
75-158 10/29/75	Bratwurst	A-O,P, Q,S,U,U-2	76-41 3/9/76	Amendment to MPI Directive 462.1, Standards of Performance	EA,EI,EJ,EM
75-162 11/17/75	Meat and Poultry Export Certification	A-O,P, Q,S,T	76-43 3/15/76	Exports to Japan	A-O,P,Q,S,U (Issuances)
75-178 12/10/75	Export to Japan of Product Containing Meat and Poultry	A-O,P, Q,S,U	76-45 3/16/76	Export of Poultry Products (Chickens) to Iraq	A-O,P,Q,S,U
76-1 1/2/76	Export of Pork Products to Great Britain (U.K.)	A-O,P,Q,S	76-46 3/16/76	Hog Cholera and Export of Pork to Certain Countries	A-O,P,Q,S, U,U-2
76-4 1/12/76	Export of Fresh and Processed Poultry to the Federal Republic of Germany	A-O,P,Q, S,U,U-1	76-51 3/22/76	Residue Sampling Requirements	A-O,P,Q,S
76-6 1/7/76	Items Used with Meat or Poultry Products that are Unapproved or Approved but Unacceptable	A-O,P,Q, S,U	76-52 3/19/76	Forms and Reports Reduction Campaign	EA,EI,EJ,EM
76-8 1/12/76	Exports to Japan	A-O,S,T,U	76-53 3/23/76	Exports of Poultry to Western Samoa	A-O,P,Q,S
76-13 1/21/76	Export of Ground or Commi-nuted Turkey or Chicken Meat to Japan	A-O,P,Q,S,U	76-58 4/15/76	Meat Branding Inks	A-O,P,Q,S, U,U-2 (Issuances)
76-17 1/29/76	Export of Meat and Meat Products to the United Kingdom	A-O,P,Q,S,U	76-60 4/16/76	Labeling Meat Quality & Yield Grades	A-O,P,Q,S, U,U-2
76-18 1/29/76	Export of Poultry and Poultry Products to the United Kingdom	A-O,P,Q,S,U	76-62 4/27/76	Export of Meat and Meat Products to the United Kingdom	A-O,P,Q,S,U
76-19 2/2/76	Incumbency Limitation Period - Effect of Nonpay Status	A-O,P,Q,S	76-63 4/27/76	Exports to Sweden	A-O,P,Q,S,U
76-20 2/5/76	Parts Missing Statement on Packaged, Labeled, and Graded Poultry	A-O,P,Q,S	76-65 4/27/76	Protein Multiplier Table Change in the Chemistry Laboratory Guidebook	A-O,P,Q
			76-66 4/30/76	Vacancy Announcements	EA,EI,EJ,EM

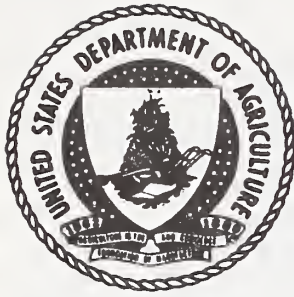
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Number Date	Subject	Distribution Codes
76-67 4/30/76	Appointment of Director, Scientific Services Staff	A-O,P,Q,S,T
76-68 5/3/76	Export of Meat to the Federal Republic of Germany	A-O,P,Q,S,U
76-69 5/4/76	Export of Fresh and Proc- essed Poultry to the Federal Republic of Germany	A-O,P,Q,S, U,U-1
76-70 5/4/76	Imported Product from Establishment 1, El Salvador	A-O,P,Q,S
76-74 5/6/76	Approving Officers (Imprest Fund)	EA,EI,EJ,EM
76-75 5/10/76	Study to Establish Work Standards for Processing Inspectors	A-O,P,Q,U
76-77 5/12/76	Imports from Establishment 2, Poland	A-O,P,Q,S
76-78 5/14/76	College Study Program	Limited
76-79 5/17/76	Label Declarations of Salt or Sodium Content	A-T,U,U-2 (Issuances)
76-80 5/19/76	Export of Poultry Products to Iraq	A-O,P,Q,S,U
76-81 5/19/76	Weekly Submission of MP Form 407	A-O,P,Q,S
76-82 5/27/76	Exports of Inedible Product	A-O,P,Q,S,U
76-84 5/28/76	Change of Residue Program to the Regional Office	A-O,P,Q
76-86 5/28/76	Hold and Test Restriction on Imported Product from Est. 2, El Salvador	A-O,P,Q,S
76-87 5/28/76	Hold and Test Restriction on Imported Product from Est. 3, Guatemala	A-O,P,Q,S
76-88 6/1/76	Pretest and Certification of Imported Product from Est. 2, El Salvador	A-O,P,Q,S
76-89 6/1/76	Pretest and Certification of Imported Product from Est. 3, Guatemala	A-O,P,Q,S
76-90 6/1/76	Hold and Test Restriction on Imported Product from Est. 1, Guatemala	A-O,P,Q,S
76-93 6/8/76	Imported Product from Estab- lishment 2, El Salvador	A-O,P,Q,S

BULLETINS (cont'd)		
Number Date	Subject	Distribution Codes
76-95 6/10/76	Imported Product from Estab- lishment 2022, Spain	A-O,P,Q,S
76-98 6/11/76	Imported Product from Estab- lishment SIF-10, Brazil	A-O,P,Q,S
76-102 6/21/76	Export of Fresh and Proc- essed Poultry to the Federal Republic of Germany	A-O,P,Q,S,U
76-103 6/21/76	Use of "Passed for Cooking" Carcasses in Certified Pet Food	A-O,P,Q,S,U
76-107 6/29/76	Pay for Sunday Work	A-O,P,Q,S,T
76-110 6/29/76	Exports to South Korea	A-O,P,Q,S,U
76-113 7/13/76	Prohibition Against Carrying Firearms	A-O,P,Q,S,T
76-114 7/19/76	Secretarial Relief	A-L
76-116 7/21/76	Tours of Duty	Limited
76-122 7/30/76	Export of Meat to the Federal Republic of Germany	A-O,P,Q,S,U
76-123 8/3/76	MPI-APHIS Management and Com- munication System Coordination	A-O,Q
76-125 8/5/76	Hold and Test Restriction on Imported Product from Est. 13 - Argentina	A-O,P,Q,S
76-128 8/10/76	Reinspection of Young Chickens, Mature Chickens, and Turkeys	A-O,P,Q,S,U
76-131 8/16/76	Labeling of Hams	A-O,P,Q,S,T, U-U-2 (Issuance)
76-134 8/23/76	Export of Meat and Meat Products to the United Kingdom	A-O,P,Q,S,U
76-135 8/23/76	Export of Meat to the Federal Republic of Germany	A-O,P,Q,S,U
76-136 8/25/76	Import Certification	A-O,P,Q,S
76-137 8/26/76	Echinococcosis Reporting	A-O,P,Q,S

BULLETINS (cont'd)			BULLETINS (cont'd)		
Number Date	Subject	Distribution Codes	Number Date	Subject	Distribution Codes
76-140 8/30/76	Export to West Germany (FRG) of Edible Product Intended for Animal Food	A-O,P,Q,S,U	76-176 11/15/76	Carcass Reinspection--Ducks	A-O,P,Q,S,U
76-141 8/30/76	Export of Fresh and Processed Poultry to the Federal Republic of Germany	A-O,P,Q,S,U	76-177 11/15/76	Hold and Test Restriction on Imported Product from Ests. 4 and 612, Australia	A-O,P,Q,S
76-143 9/1/76	Temporary Restraining Order	A-O,P,Q,S, U,U-2	76-178 11/16/76	Weekly Code Numbers for MP Form 404	Issuances A-O,P,Q,S, T,U
76-145 9/8/76	Clarification of Religious (Buddhist) Requirement	A-O,P,Q,S, U,U-2	76-179 11/17/76	Inspection Requirements for Certain Uncured Beef Products	A-O,P,Q,S, T,U,U-2
76-146 9/14/76	Mechanically Deboned Meat	A-O,P,Q,S,T, U,U-2	76-180 11/18/76	Export of Meat to the Federal Republic of Germany	A-O,P,Q,S,U
76-147 9/17/76	Inspection of Contract Specification Product	A-O,P,Q,S, T,U	76-181 11/18/76	Imports from Establishment 103, Poland	A-O,P,Q,S
76-153 9/23/76	Modification of MP Form 408	A-O,P,Q,S,U	76-183 11/23/76	Poultry Carcass Disposition Before Evisceration	A-O,P,Q,S,U
76-156 10/6/76	Low Temperature Rendered Products	A-O,P,Q,S,T, U,U-2	76-184 11/29/76	Beef Exports to Jordan	A-O,P,Q,S,U
76-157 10/8/76	Exports to Great Britain (U.K.)	A-O,P,Q,S	76-186 11/29/76	Meat Slaughter and Processing Data Forms MP 403, 403-6, and 404	M90 (M01-M03) M05 Thru M12
76-161 10/19/76	Export of Meat to the Federal Republic of Germany	A-O,P,Q,S,U	76-189 11/30/76	Poultry Exports to Austria	A-O,P,Q,S,U
76-162 10/21/76	Within Grade Salary Increases	A-O,P,Q,S,T	76-190 11/30/76	Exports to the Netherlands	A-O,P,Q,S,U
76-163 10/21/76	Hold and Test Restrictions on Imported Product from Est. 6A, Argentina	A-O,P,Q,S	76-191 12/6/76	Exports to Great Britain (U.K.)	A-O,P,Q,S,U
76-165 10/27/76	Export of Fresh and Processed Poultry to the Federal Republic of Germany	A-O,P,Q,S,U	76-192 12/8/76	Missing Viscera--Recording Condemnations	A-O,P,Q,S, T,U
76-167 11/4/76	Combining of MP Forms	A-O,P,Q,S	76-193 12/8/76	Pretest and Certification of Imported Product from Est. 4, Australia	A-O,P,Q,S
76-168 11/4/76	Exports to Nigeria	A-O,P,Q,S,U	76-195 12/10/76	January 2, 1977 Changeover Date for Revised MP Form 403, 403-6, and 404	A-O,P,Q,S
76-170 11/4/76	Application Form for Label Approval	A-O,P,Q,S,U	76-197 12/13/76	Exports to Singapore	A-O,P,Q,S,U
76-171 11/9/76	Exports to Caribbean Islands	A-O,P,Q,S,U	76-198 12/13/76	Utilization of Employees on Short Days	A-O,P,Q,S
76-172 11/11/76	Staff Functions-Technical Services	A-O,P,Q	76-199 12/13/76	Imported Product from Establishment 4, Australia	A-O,P,Q,S
76-173 11/11/76	Exports to the United Arab Republic (Egypt)	A-O,P,Q,S	76-200 12/13/76	Exports to Great Britain (United Kingdom)	A-O,P,Q,S,U
76-175 11/12/76	Livestock Slaughter Data	A-O,P,Q,S,U	76-201 12/13/76	Export of Meat to the Federal Republic of Germany	A-O,P,Q,S,U

BULLETINS (cont'd)		
Number		Distribution
Date	Subject	Codes
76-202 12/20/76	Lifting Restrictions on Imported Products from Est. 13, Argentina	A-O,P,Q,S
76-203 12/20/76	Poultry Exports to West Germany (FRG)	A-O,P,Q,S,U
76-204 12/20/76	Exports to Denmark	A-O,P,Q,S
76-205 12/22/76	Designation of Holiday	Limited
76-206 12/27/76	Inauguration Day	A-O,Q,S,T
76-207 12/28/76	Exports of Pork to New Caledonia	A-O,P,Q,S,U
76-208 12/29/76	Lean and Low Fat Claims	A-O,P,Q,S
76-209 12/29/76	Export of Lard to Poland	A-O,P,Q,S,U


 W. V. Minor
 Chief Staff Officer
 Issuance Coordination Staff



UNITED STATES DEPARTMENT OF AGRICULTURE
ANIMAL AND PLANT HEALTH INSPECTION SERVICE
MEAT AND POULTRY INSPECTION PROGRAM
WASHINGTON, D. C. 20250

Meat and Poultry Inspection Manual

January 1977

CHANGE: 77-1

MAINTENANCE INSTRUCTIONS

Remove Page	Insert Page	Numbered
247 and 248	247 and 248	77-1
251 through 252b	251 through 252c	77-1
289 and 290	289 and 290	77-1

MPI Bulletins Included

Changes on pages 251 through 252c cancel MPI Bulletins 75-132, 75-178, 76-8, and 76-43.

1. "These products were derived from _____" (species of animals).

2. "These products have been inspected at loading and found wholesome."

3. "These products are marketed in the same form and composition in the United States."

Labeling. Code markings may be used provided code identification is given to Veterinary Service, Greek Ministry of Agriculture. The following must be shown on the can or its label:

1. Country of origin and name of manufacturer.

2. Name of canned product.

3. Statement that can is sterilized (shelf stable) or pasteurized (perishable). If sterilized, date of preparation, if pasteurized, date of preparation and maximum time limit of 2 years within which the product may be marketed for consumption.

(6) Storage time. Frozen product in storage must not exceed the following time:

Beef - 10 months.

Pork - 6 months.

Lamb and Mutton - 8 months.

Byproduct - 5 months.

(b) Poultry Products

MP Form 506, may be issued when the following requirements are met:

* 1. Each item of frozen poultry must
* be wrapped in clear or semitransparent
* polyethylene (plastic film or bags),
* water proof paper, or waxed overwrap
* cartons.

2. Poultry shall be stored in cold storage chambers under a temperature of -18° to 20° C. (-0.4° F. to -4° F.) or below, and hygroscopic conditions of 85 percent (relative humidity). Not more than 15° C. temperature between air and products.

3. A visual inspection of frozen poultry shall be made to assure product is normal and does not show any difference in color, or evidence of dehydration or freezer burn, and is free from mold or other evidence

of spoilage. Product not meeting these requirements will be seized and destroyed by Greek authorities.

4. Poultry products must not be stored more than 8 months from slaughter to consumption date. Exporters should assure that sufficient storage time is left for product to be marketed in Greece within the 8-month period. *

(1) Labeling. Immediate containers (plastic bags or other wrappers) must bear a printed label showing species, establishment name and number and country of origin. Shipping containers must bear the words "For Export to Greece," applied by a stencil or rubber stamp, in boldtype letters at least 1 inch high. This wording requires only local approval and may be placed close to approved labeling on main panel. Slaughter date(s) or date(s) product was placed in freezer must be stamped on all cartons. Poultry product must be in freezer within 24 hours after slaughter. If codes are used in lieu of dates, the codes must be furnished in advance by exporter to Greek Veterinary Service. *

(2) Greek examination. Upon importation, frozen poultry products will be given a visual inspection and a laboratory examination by Greek authorities.

(3) MP Form 506. It must show slaughter date(s), or date(s) product was placed in freezer, and must be validated by Greek Consulate or Embassy before shipment.

(4) Estrogen certification. Estrogen requirements and certification are the same as for Italy.

22.35 GUATEMALA**Meat Products**

Export certificate to be visaed by consul of that country.

22.36 HAITI**Meat Products**

Casings. Export certificate to be visaed by consul of that country.

22.37 HONG KONG**(a) Meat Products**

Issue MP Form 412-3 and list products individually. The wording "miscellaneous meat products" is unacceptable.

(1) Prohibited product. The following meats and meat byproducts are prohibited entry:

- a. Scrap meat--meat consisting of scraps, trimmings, or other pieces (with or without bone) of shape or condition to prevent identification with a definite carcass part.
- b. Carcasses with pleura or peritoneum removed (except swine).
- c. Meat without skeletal lymph nodes (except mutton and lamb).

(2) Horsemeat; restriction. Horsemeat may be exported to Hong Kong provided:

- a. An application is submitted to and is approved by the Director, Medical and Health Services, Urban Services Department (USD), Hong Kong.
- b. The product is shipped under refrigeration and is accompanied by a certificate issued by MPI. Such certificate should state that the product is: (1) from animals that received ante- and post-mortem inspection and were found free from disease, and (2) fit for human consumption and suitable for export. The certificate should also state that all necessary precautions for preventing danger to public health were taken during meat dressing, preparing, and packing.
- c. Upon consignment arrival and

within 24 hours, a written report is made to USD including product amount and description, storage place, name and address of involved retailers. The product will be subjected to inspection by USD food inspectors before release.

(b) Poultry Products

Federally inspected poultry is eligible if accompanied by MP Form 506.

(1) Ducks. Ducks with head and feet attached may be exported. However, they shall be prepared and labeled according to instructions for Japan with appropriate name changes in labeling and statements.

(2) Feet, oil sacs. They shall be:

- a. Removed after dressed poultry receives final wash, before entering the eviscerating room, or immediately after transfer from picking to eviscerating conveyor line.
- b. Handled sanitarily, packed in clean containers, and frozen promptly.
- c. Labeled as "chicken feet," "chicken oil sacs," or "turkey feet," "turkey oil sacs," or "duck feet," or "duck oil sacs - for export to Hong Kong. Packed under sanitary supervision of USDA. Plant NO. _____. (Name and address of plant or distributor) USA." Official inspection mark will not be used. Certificate to be made by inspector at plant of origin only.

When above requirements are met, inspector may issue an export certificate including:

"This certifies that the poultry feet or oil sacs specified above have been processed in compliance with the Regulations Governing the Inspection of Poultry and Poultry Products (9 CFR Part 381) as promulgated by the Secretary of Agriculture, and are sound and unadulterated so far as can be determined by external examination."

22.42 JAPAN

(a) Meat Products (R).

Issue MP Form 412-3, and MP Form 412-13, Certificate for Export to Japan. Include the word "chilled" or "frozen," as applicable, on MP Form 412-3 under "description of product" and on MP Form 412-13 in block 2.

*For product containing meat and poultry, regardless which is predominant, issue only MP Form 412-3 and MP Form 412-13.

MP Form 412-13. Do not complete blocks 7 and 8 for meat, and 9 and 10 for processed product. Complete block 6 for plants preparing cuts or packing byproducts. For meat, inspectors at other than origin plant may complete blocks 9 and 10, provided shipping invoice shows slaughter date, name and signature of inspector in charge of origin slaughter plant. Before shipping, exporters should request slaughter dates from origin plants. Indicate species for each item in block 1; for example, all beef franks must be shown as "beef," and franks made of beef, pork, and chicken as "beef, pork, and chicken."

(1) Unscalded stomachs. See 22.17(b)(2). In addition to the rumen and reticulum, properly cleaned omasa (pecks), abomasa (true stomachs), nuchal ligaments, and achilles tendons may be exported to Japan under the required export certificates and inspection marks.

* (2) Intestines. Beef intestines (small and large) may be exported as edible product bearing the inspection legend, provided they are properly cleaned, packed, and frozen, and are accompanied by MP Form 412-3 and MP Form 412-13. Cartons should be labeled "beef intestines - for export to Japan."

* Pork large intestines may also be exported if properly cleaned and scalded. After cleaning, they must be scalded at 80° C. (176° F.) for 3 minutes. Cartons should bear the

inspection legend and be labeled "scalded pork large intestines - for export to Japan." When the export request is for chitterlings, scalding is not required and cartons should be labeled "chitterlings."

(3) Pork uteri. Only nonpregnant uteri from gilts may be exported. Uteri must remain with the viscera until post-mortem inspection is completed. After inspection, those uteri which are passed must be split by establishment employees, washed, and immediately placed in crushed ice. When thoroughly chilled, product must be drained, packed, and deep frozen as quickly as possible. Cartons should be labeled "pork uteri for export to Japan."

(4) Processed product. Hams, bacon, and corned beef may contain up to 70 ppm of sodium nitrite. Such substance is prohibited in other products. Product labeled "beef jerky," "natural beef jerky" or "beef jerky sectioned and formed" should not contain nitrate or nitrite. Product labeled as "beef jerky ground," "beef jerky sausage," or "beef and soya jerky" are sausage products and may contain up to 70 ppm of nitrate or nitrite. This may be confirmed only by an MPI laboratory. The product description entered on forms 412-3 and 412-13 should coincide exactly with the product name approved by STS-LP.

(b) Poultry Products

MP Form 506 signed by an MPI veterinarian may be issued provided:

1. All domestic poultry (chickens, turkeys, guinea fowls, ducks, pigeons) certified for export to Japan were examined before and after slaughter and found to be healthy and free of evidence of contagious poultry diseases including but not limited to fowl pest, Newcastle disease, and fowl cholera.

2. Processing plant was under continuous Federal veterinary supervision.

3. All poultry were found to be healthy and fit for human consumption.

4. Containers are made of hygienic material. Container label has product name; name, address, and number of processing plant; and USDA official product was inspected for wholesomeness. On the export certificate under "Remarks," enter the following:

"Products meet requirements contained in U.S.-Japan letter of understanding of August 4, 1967."

On MP Form 506, under "remarks," include the word "chilled" or "frozen," as applicable.

(1) Ready-to-cook (all classes). A shank portion may be left attached to the hock joint. Since such joint is not to be opened, inspectors must observe the joint area for swelling or abnormality that might affect product wholesomeness.

Only poultry from lots showing no evidence of infectious synovitis shall be processed with the shank portion attached. The scaly tissue on the shank attached to the carcass must be completely removed.

This exception (to the manual) is made according to section 381.107 of the regulations.

When poultry for export to Japan are processed with shank portion attached, the statement "portion of shank attached" shall be entered on MP Form 506 under "remarks."

Firms may use approved labels without further approval to identify this product, provided the statements "portion of shank attached" and for "export to Japan" appear clearly and prominently on the label identifying the product.

(2) Ducks. Ducks with head and feet attached may be exported to Japan. All such product must have passed ante- and post-mortem inspection, and be prepared as ready-to-cook

product (except for head and feet attached).

Head shall be completely defeathered, and mouth and nasal passages thoroughly washed. Gullet and windpipe shall be removed. Feet must be scaled and toenails removed. Since the hock joint is not opened, inspectors must observe joint area for swelling or abnormality that might affect product wholesomeness.

Product must be fully labeled to comply with the act and regulations. Class name should read "young duck with clean head and feet attached." All labeling shall bear the wording "for export to Japan only."

Labels must be submitted to STS-LP for approval before use.

(3) Cables. Each shipment must be accompanied by MP 506. Cables sent subsequent to arrival of product without MP 506 will not be accepted.

(4) Metric Weight. Japanese regulations require use of metric weights on food containers. Net weight on containers of poultry for export to Japan may be expressed in metric units without any additional label approval by the Washington office, provided each shipping container is marked "for export." Deviations from this may result in shipment being held at port of entry.

22.43 KENYA

Meat Products

Issue MP Form 412-3. For casings, issue MP Form 415-5.

22.43-A KOREA (SOUTH)

(a) Meat Products

Issue MP Form 412-3 and MP Form 412-10 (stamps).

(b) Inedible Products (R)

Undenuded rumen pillars may be exported, provided they are:

1. From carcasses passed for human food.

2. Collected immediately after emptying rumen of loose contents.

3. Characteristically inedible by natural appearance or by application of powdered charcoal.

4. Labeled, "Inedible (species) Rumen Pillars" and include (i) packer's name, address and establishment number without official inspection legend, (ii) net weight (in pounds), (iii) "keep frozen" or "keep refrigerated," as applicable, and (iv) "For Export to Republic of Korea."

5. Accompanied by MP Form 415-3 and MP Form 415-6 (stamps). The following statement must be shown on MP Form 415-3: "The material described hereon originated in a plant operating under Federal inspection and is from animals that received ante- and post-mortem inspection and were found free of disease at time of slaughter."

22.44 LEBANON

Meat Products

Processed products shall bear manufacture date on immediate container. If coded, explain each code on export certificate.

22.45 LIBYA

Poultry Products

Issue MP Form 506 for frozen poultry. Sanitary certificates will be prepared by regional office, and returned to the supervisor for distribution (see France).

22.46 LUXEMBOURG

Meat Products

Issue MP Form 412-3.

Byproduct. Byproducts such as livers must individually bear marks of inspection.

22.47 MALAYSIA

(a) Meat Products

Issue MP Form 412-3.

(1) Certification (R). MP 412-3 shall be accompanied by a veterinary certificate on departmental letter-head stating:

1. The country was free from foot-and-mouth disease and rinderpest for 6 months immediately before slaughter of animals from which products were derived.

2. Meat or meat food products derived from animals subjected to ante- and post-mortem examinations and were free from infectious and contagious disease; products for export to Malaysia are fit for human consumption; and every precaution has been taken to prevent contamination before export.

3. In case of pork or pork products, a further veterinary statement is required certifying that the country or district was free of swine fever (hog cholera) during the past 6 months. "District" has been interpreted to mean a State or county. This statement is not required for canned pork products or lard.

4. A veterinarian must sign all certificates (followed by his degree, such as D.V.M.). The signature must be impressed with the official seal of the United States Department of Agriculture, Meat and Poultry Inspection Program.

(2) Permit. An import permit is required from the State veterinary officer permitting the importation of such product into Malaysia.

(b) Poultry Products

(1) Turkeys. MP Form 506, signed by an MPI veterinarian, shall contain the following statement:

"The turkeys from which the products for export to Malaysia were

derived are from an area free of foot-and-mouth disease and rinderpest for 6 months immediately prior to the slaughter and export. The turkey products were derived from turkeys subject to ante- and post-mortem examinations and have been found to be free from infectious and contagious disease. The turkey products are fit for human consumption, and every precaution has been taken to prevent contamination prior to export."

(2) Other poultry. Poultry, other than turkeys, require the following statement on MP Form 506 certified by an MPI veterinarian:

"The poultry covered by this certificate is derived from flocks found free of evidence of communicable diseases, including but not limited to fowl cholera and Newcastle disease, and insofar as can be determined exposure thereto, on the basis of an examination by a licensed veterinarian accredited to the USDA. Poultry on farms adjoining the farm of origin were also found to be free of evidence of these diseases upon inspection. The poultry was given ante- and post-mortem inspection under the supervision of a Federal veterinarian and was found to be wholesome. Foot-and-mouth disease has not existed since 1929, and rinderpest has never existed in the United States."

(3) Cooked poultry. Except for turkeys as above specified, only hermetically canned cooked poultry may be exported to Malaysia without the general certificate.

(4) Veterinary Services (R). To meet the requirements of above statement regarding examination of poultry on the farm and on adjoining farms, plant management shall contact the local VS veterinarian, and arrange

for this examination. Management should understand that his examination is reimbursable. Findings will be certified to the plant's veterinarian in charge.

22.48 MALTA

Poultry Products

Issue MP Form 506 without any additional statements for all shipments.

22.48-A MARTINIQUE

Exports to Martinique, French West Indies, must meet the same requirements as those destined to France. However, when codes are used in lieu of actual dates on cartons or cans of product to be sold at retail or institutional levels, the exporter must furnish such codes in advance to the Director des Veterinaires, Direction Departemental de L'Agriculture, Boulevard General Charles de Gaulle, Fort-de-France, Martinique.

22.49 MEXICO

Meat Products

Five copies of the export certificate are required. The fifth copy should be photostat of the original.

Unscalded stomachs. See 22.17(b)(2).

22.50 NETHERLANDS

(a) Meat Products

Besides the regular export certificate, issue MP Form 412-9-1 for fresh meat and meat byproducts, and MP Form 412-9 for meat food products.

The following fresh or frozen products from animals slaughtered in USA are eligible for entry:

1. Beef cuts, with or without bone, weighing at least 6.6 pounds. Each cut is to be branded. Individual cuts weighing a minimum of 6.6 pounds are permitted only on air freight shipments not exceeding 3,300 pounds.

2. Beef tails and beef tenderloins of any weight. Each piece branded.

3. Pork bellies, ham shoulders, and loins. Each piece branded.

4. Edible organs.

* (1) Livers (R).

* (i) Beef. Beef livers shall be inspected as follows:

1. Open bile duct by usual method.

2. Make a transverse incision not longer than 2" and approximately 3/4" deep across the omasal impression of the liver visceral surface cutting the smaller branches of the bile duct.

3. Make a second transverse incision not longer than 2" and approximately 3/4" deep across the liver visceral surface from beside and below the caudate lobe, cutting only the smaller branches of the bile duct.

* (ii) Sheep. Sheep livers will be inspected as described above, except that cuts should be smaller.

* (iii) Pork. Each pork liver must be branded.

* (2) Kidneys, bladder. They should be examined. Renal lymph nodes should also be incised. Carcasses with kidneys and/or kidney fat removed are acceptable.

* (3) Trichinae treatment, certification. It is required for all product containing pork, including livers, kidneys, and casings. entire or partial treatment may take place before export or in bonded storage at destination.

One of the following trichinae certifications will be signed by the veterinary inspector on the reverse side of MP Form 412-9, or MP Form 412-9-1, as applicable:

1. Full treatment before export.

a. "The pork has been continuously refrigerated for a period of 3 weeks at a maximum temperature of -15° C. (5° F.)."

b. "The meat product has been heated in such a manner that an internal temperature of at least 80° C. (176° F.) has been reached."

FO usually specifies, by country and type of product, number of objective residue and species determination samples to be submitted by each region within a given period.

(e) Forms

Use MP Form 22 for normal samples, and MP Form 23 for special samples (see Part 20).

Product codes used on sample forms shall be those listed on MP Form 410.

Sample form numbers shall be entered on respective MP 410. If additional space is needed, utilize reverse side of this form to include all sample numbers.

(f) Procedure

See Part 23 for normal and special samples, and Subpart 11-E for residue samples.

Randomly select samples from regularly imported products. Each sampled shipment should have different points of origin. Select alternate products when identified products are not available.

When a plant or a country is identified for selective residue sampling, the importer may request a sample to be submitted from each production date within an inspection lot, provided all portions of the lot are properly identified and separated. A lot cannot be subdivided for such sampling after initial laboratory sample indicates noncompliance.

When sorting by production codes is not done during import inspection and/or more than one inspection lot of similar product from one plant is offered, the inspector shall:

Submit at least three samples, when one or two inspection lots are offered, or one sample from each lot when more than two inspection lots are offered.

Samples should be as representative as possible of products offered.

Where possible and acceptable to MPI personnel, laboratory samples may be selected from containers opened for product examination.

To provide a record of lots sampled, production codes, or other identifying marks, must be noted on sample forms.

(g) Specific Procedure

Actions following laboratory results will be as those required for domestic products (See Part 18).

(1) Canned hams, loins, picnics. Sample limits in Table 27.5 shall be used for canned hams, loins, and picnics.

Inspector's action. The inspector shall:

1. Release product before receiving laboratory results after a compliance history is established.
2. Hold next lot pending laboratory analysis when results fall in Zone B.
3. Hold next two lots pending laboratory analysis when results fall in Zone A.

Upon sample results of held lots, the inspector shall take the following action:

1. Zone C or lower - accept.
2. Zone B - refuse entry, or submit one additional sample. Accept if results of this sample are in Zone C or lower; reject if in Zone B or higher.
3. Zone A - refuse entry or submit two more samples. Accept if results of both samples are in Zone C or lower; reject if they are in Zone B or higher.
4. Zone L - refuse entry.

(2) Canned (perishable) pork product. In sampling product from restricted countries, the inspector should request an internal temperature determination. He should also submit samples when underprocessed product is suspected.

When possible submit whole units (can). When whole units cannot be submitted, promptly freeze sample. Pack and ship to assure arrival in frozen condition. See section 23.5.

Results indicating a temperature less than 156° F., as required by VS, shall be immediately directed to

*
*
*

*PPQ officer in charge at the port for
 *transmittal to VS. FO-FP should also
 *be notified.

Table 27.5 - Sample limits

Zone	Hams - loins	Picnics
L	116.3 - over	113.6 - over
A	113.6 - 116.2	111.7 - 113.5
B	110.9 - 113.5	109.9 - 111.6
C	108.1 - 110.8	108.1 - 109.8

(3) Miscellaneous product. Canned, sliced bacon, without the "perishable" warning statement, requires a 7 percent brine concentration.

(4) Moisture-protein ratio. Table 27.6 shows "required" and "allowed" ratios for certain imported products. The inspector must use this table accordingly and, when:

1. A compliance history is established, release the product before receiving laboratory analysis.

2. Sample results of a released lot are above required and below allowed ratios, hold next lot until laboratory analysis is received.

3. Sample results exceed allowed ratio, hold all subsequent lots until laboratory analysis is received and a new compliance history is established.

Upon laboratory analysis of any

Table 27.6 - Moisture-protein ratio (MPR)

	Product	MPR	
		Required	Allowed ^{1/}
Beef	Corned (canned)	2.25:1	2.32:1
	Dried (chipped)	2.04:1	2.11:1
	Jerky, pemmican	0.75:1	0.77:1
	Roast (parboiled and steam roasted--canned)	2.25:1	2:32:1
Meat broth Stock	Concentrated	67:1	67:1
	Regular	135:1	135:1
Sausage	Air dried	2.10:1	2.16:1
	Dry, fermented (except Genoa)	1.90:1	1.97:1
	Genoa salami	2.30:1	2.37:1
	Mortadella (canned)	3.85:1	4.05:1
	Pepperoni	1.60:1	1.66:1

^{1/} Analytical deviation allowance.

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Issuances of the Meat and Poultry Inspection Program. This publication is published monthly by the Issuance Coordination Staff and includes selected CFR amendments, MPI bulletins, and MPI directives; changes to the Meat and Poultry Inspection Manual; and changes to the Meat and Poultry Inspection Regulations. Subscription for 1 year (12 issues) is \$9.00 in U.S. and possessions, and \$11.25 in other countries; cost of one copy is \$0.75.

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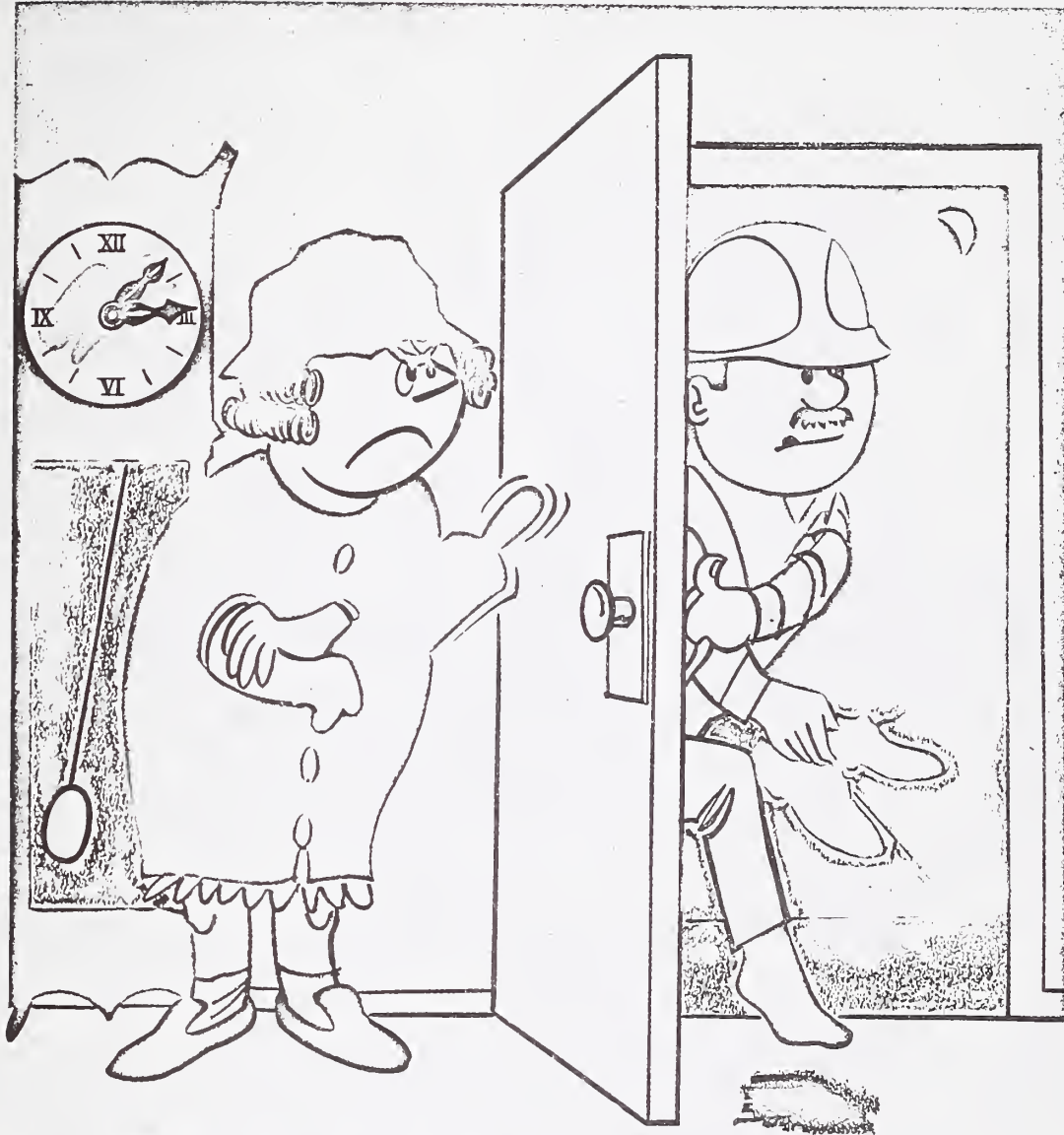
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